



POT PIES

CHICKEN POT PIE: Chunks of white meat, carrot strips, round potatoes, peas and pearl onions blended in a flavorful chicken gravy and topped with a home-style pastry crust. Net Weight 16 oz. (1 LB.)
Bake at 400 degrees for 45 minutes until the crust browns and the gravy bubbles.

BEEF POT PIE: Chunks of tender beef, carrot strips, round potatoes, peas and pearl onions blended in a hearty beef gravy and topped with a home-style pastry crust. Net Weight 16 oz. (1 LB.)
Bake at 400 degrees for 45 minutes until the crust browns and the gravy bubbles.

SHRIMP POT PIE: Shrimp, diced potatoes, broccoli, corn, peas and sundried tomatoes blended with a mild creamy shrimp sauce and topped with a flaky pastry crust. Net Weight 16 oz. (1 LB.)
Bake at 400 degrees for 45 minutes until the crust browns and the sauce bubbles.

CHICKEN BREAST AND BROCCOLI: Whole piece chicken breast over tender broccoli amidst a delightful supreme sauce and topped with a thin layer of Parmesan and Romano cheeses. Net Weight 14 oz.
Bake at 400 degrees for 45 minutes until the sauce bubbles under the chicken.

CHICKEN BREAST AND MUSHROOMS WITH SAUCE AND FETTUCINI: Whole piece chicken breast over a bed of fettuccini and covered with creamed mushrooms and topped with a thin layer of Parmesan and Romano cheeses. Net Weight 15 oz.
Bake at 400 degrees for 45 minutes until the sauce bubbles under the chicken.

CHICKEN SPINACH PROVOLONE: A breaded chicken breast placed over linguini and topped with a creamed spinach sauce and provolone cheese with an accompaniment of zucchini squash. Net Weight 14 oz.
Microwave on high 7 minutes or bake at 380 degrees for 40 minutes.

PECAN CRUSTED CHICKEN BREAST: A chicken breast topped with pecans and a flavorful apricot and pineapple sauce on a bed of rice; accompanied with a vegetable medley of broccoli, sugar snap peas, yellow squash and zucchini. Net Weight 13 oz.
Microwave on high for 6 to 7 minutes or bake at 375 degrees for 30 minutes.

CHICKEN BREAST PARMIGIANA: A breaded chicken breast atop linguine and covered with marinara sauce, mozzarella and parmesan cheeses; accompanied with a serving of sugar snap peas. Net Weight 16 oz. (1 LB)
Microwave on high for 8 to 10 minutes or bake at 390 degrees for 40 minutes.

ROAST TURKEY: Sliced roast turkey breast over stuffing with a flavorful gravy; accompanied with glazed sweet potato and green beans and garnished with cranberries. Net Weight 15 oz.
Microwave on high for 9 to 10 minutes or bake at 400 degrees for 25 minutes.

ROAST LOIN PORK: Slices of pork loin are topped with a flavorful maple barbeque sauce and served over rice. A combination of corn, black beans and red pepper accompanies with a garnish of broccoli floret. Microwave on high for 7 minutes or Bake at 400 degrees for 30 minutes. Net Weight 13.5 OZ

MACARONI AU GRATIN: Elbow macaroni combined with a flavorful sauce blending Cheddar and Parmesan cheeses and diced tomatoes; topped with delicately seasoned bread crumbs and shredded Cheddar. Net Weight 14 oz.
Microwave on high for 7 to 9 minutes or Bake at 400 degrees for 30 minutes.

APPLE DEEP DISH: Slices of seasoned and sweetened apples baked under a flaky home-style pie crust. An old-fashioned apple pie taste that is especially delicious with vanilla ice cream!
Net Weight 14 oz. (Serves two.)
Bake at 400 degrees for 40 minutes until the crust lightly browns with the apples bubbling.

Fisher's POT PIES

PICK-UP DATE FOR POT PIES - THURSDAY, APRIL 13

Pick up 1 - 6PM at Carson Simpson Farm Camp Office

I ordered -

- | | |
|---------------------------------|--------------------------|
| Chicken pot pie _____ | Pecan Chicken _____ |
| Beef pot pie _____ | Chicken Parmigiana _____ |
| Shrimp pot pie _____ | Roast Turkey _____ |
| Chicken/Broccoli _____ | Roast Pork _____ |
| Chicken/Fettucini _____ | Macaroni Au Gratin _____ |
| Chicken Spinach Provolone _____ | Apple Deep Dish _____ |

Thank you for supporting the ministries at
Carson Simpson Farm

3405 Davisville Rd Hatboro, PA 19040 215-659-0232

keep top portion for your records



Tear off and return or fax with payment by 4/2 to

Carson Simpson Farm

3405 Davisville Rd, Hatboro, PA 19040 fax - 215-659-5129

	Quantity	Price	Total
Chicken Pot Pie		\$4.00	
Beef Pot Pie		\$4.20	
Shrimp Pot Pie		\$4.80	
Chicken/Broccoli		\$4.35	
Chicken/Fettucini		\$4.55	
Chicken Spinach Provolone		\$4.75	
Pecan Chicken		\$4.75	
Chicken Parmigiana		\$4.75	
Roast Turkey		\$4.75	
Roast Pork		\$4.75	
Macaroni Au Gratin		\$2.90	
Apple Deep Dish		\$2.50	

TOTAL _____ \$ _____

payment must accompany order
make checks payable to **Carson Simpson Farm**

Name _____

Phone _____

Credit Card # _____ ex. Date _____

Orders Due - Fri., April 2 Pick-up Date - Tues., April 13